

the farmer's daughter

BAR & RESTAURANT

farm bites

soups & salads

SOUP DU JOUR 8

NORMANDY 13
mixed farm greens, carrots,
cucumbers, cherry tomatoes,
roasted garlic vinaigrette

ADD TO ANY SALAD

6 oz. CHICKEN 8
6 oz. *STEAK 14
4 oz. SALMON 14

SMOKED HAM & BEAN 8

WEDGE 13

iceberg lettuce, cherry
tomatoes, bacon, bleu cheese
crumbles, bleu cheese dressing

appetizers

GARLIC HUMMUS 16
paprika, olive oil, yucca chips

WARM PRETZELS 16
truffle oil & sea salt

ONION RINGS 16
cherry jalapeno ketchup

BLACKENED AHI TUNA 17
pickled ginger, wasabi,
grilled lemon, soy sauce

SHORT RIB FRIES 17
shredded short rib, smoked cheddar
cheese, peppadew peppers, remoulade

CHICKEN WINGS (12) 20
choice of mild, hot, sesame,
or spicy sesame sauce


sandwiches

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips.
Substitute onion rings **4.50**, fruit or mixed greens **2.50**

CHICKPEA PANINI 16
chickpea salad, golden raisins,
sliced apples, arugula, olive oil,
white cheddar cheese

BACON CHEESEBURGER 19
1/2 lb., peppered bacon, lettuce,
tomato, sharp white cheddar cheese,
chipotle remoulade, brioche bun

CHICKEN SALAD 17
candied pecans, dried
cranberries, lettuce, house-
made grilled sourdough bread

 **FIG GRILLED CHEESE 17**
Turkish fig jam, balsamic caramelized
onions, white cheddar cheese,
house-made sourdough bread

SHORT RIB PANINI 20
braised short rib, pepperonata,
horseradish Havarti cheese, demi-
glace, ciabatta bread

flatbreads

Gluten-Free Flatbread Available Upon Request +2

WHITE PIZZA 15
confit garlic, spinach, tomatoes,
fresh basil, mozzarella cheese

MARGHERITA 14
marinara, fresh mozzarella cheese,
basil, balsamic glaze

SHORT RIB 16
braised short rib, pepperonata,
horseradish Havarti cheese, demi-glaze

TERIYAKI CHICKEN 15
bell peppers, julienned carrots, cashews,
scallions, pepper-jack cheese, teriyaki glaze

Executive Chef Mtele Abubakar

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. | We proudly support local farms. Our products are always fresh and local whenever possible. All gluten-free items are prepared in a non-gluten free environment. | **A 20% Gratuity will be added for parties of 6 or more.**